

FAQ

1

How innovative is the method to select Lalvin Sensy?

> Lalvin Sensy has been selected among hybrid yeasts developed through specific back-crossing approach that allow identifying yeast producing very low level of H₂S.

2

Is there a risk to have less stable wines after using Lalvin Sensy?

> There are no specific risks if good SO₂ management is followed at the end of fermentation. SO₂ produced by yeast is combined and has no action regarding stability of the wines. Moreover, low acetaldehyde production can be beneficial to a more efficient stabilization at the end of alcoholic fermentation.

3

Does Lalvin Sensy consumes SO₂ during AF?

> SO₂ is usually consumed by the Saccharomyces yeasts in the sulfate pathway. Lalvin Sensy with its specific metabolism, uses SO₂ directly for the synthesis of the two essential sulfur-containing essential amino acids, therefore avoiding the release of H₂S.

4

Is Lalvin Sensy able to dominate wild yeasts, if no sulfites are added in the must?

> Lalvin Sensy shows strong fermentative properties in white winemaking conditions allowing for a quick onset of fermentation, with a good multiplication during the exponential phase, avoiding the development of the indigenous flora.

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Unmask your enemy !



LALVIN™
sensy



A new generation of wine yeast that gives the freedom
to express the sensory potential of your wine.

A new and innovative method developed by Lallemund to identify and select wine yeast producing low level of Sulfur compounds. This method involves natural crossing of wine yeast and helps to better understand yeast properties. It offers wide possibilities to naturally improve characteristic of natural selected yeast.

H₂S effect on wine aroma during fermentation

H₂S confers negative aroma attributes to wines. The descriptor used for these attribute is "rotten eggs character".

This compound is problematic because of the low thresholds of detection. Its chemical reactivity can lead to the formation of more deleterious compounds (sulphides and mercaptans) during further wine aging.

H₂S can arise during fermentation and the level formed is influenced by several environmental and genetic factors in wine yeast. There are various mechanism through which H₂S may be produced by *Saccharomyces cerevisiae*. It may be generated through the degradation of sulphur containing amino acids, the reduction of elemental sulphur, or the reduction of sulphite

or sulphate. Release of H₂S during fermentation may be necessary to free up the enzymatic pathway to result in more conversion of sulphate to sulphite for detoxification of acetaldehyde.

These compounds are difficult to remove from wine not easily masked in blend.

Copper treatment can be used to remove some sulphide compounds but given the issue concerning copper level in wine, causing sensory modifications and shortening the self life of the product, elimination of the need to add this compound to wine is desirable.

Lalvin Sensy Lallemund's solution regarding H₂S issue

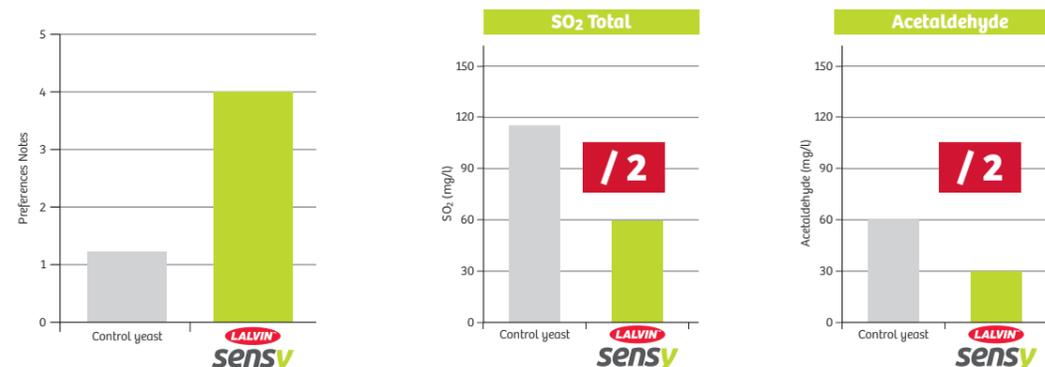
Extensive research has provided evidence that yeast, is an important variable in H₂S production, and responds differently to physiological and environmental factors in the production of H₂S.

Lalvin Sensy has been characterized and selected for its very low capacity to produce H₂S, SO₂ and acetaldehyde, with the security to complete alcoholic fermentation especially when varietal aromatic white wine is sought after.



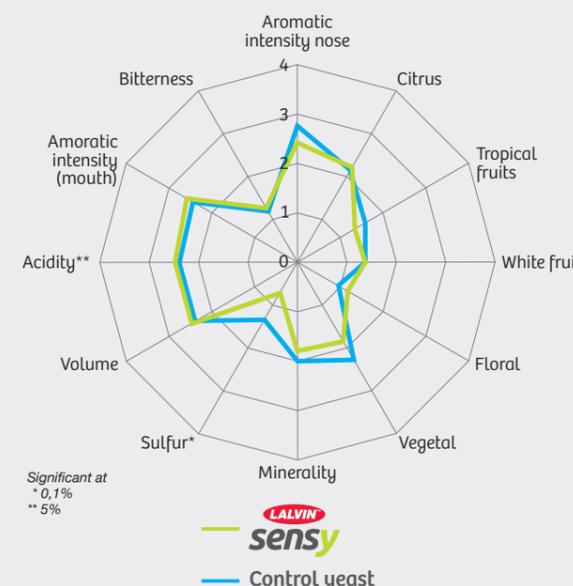
Results

The wines fermented with Lalvin Sensy were described with higher intensity in retro olfaction, more fruit, more tropical fruit, Less "mercaptan". Tasting panel preference.

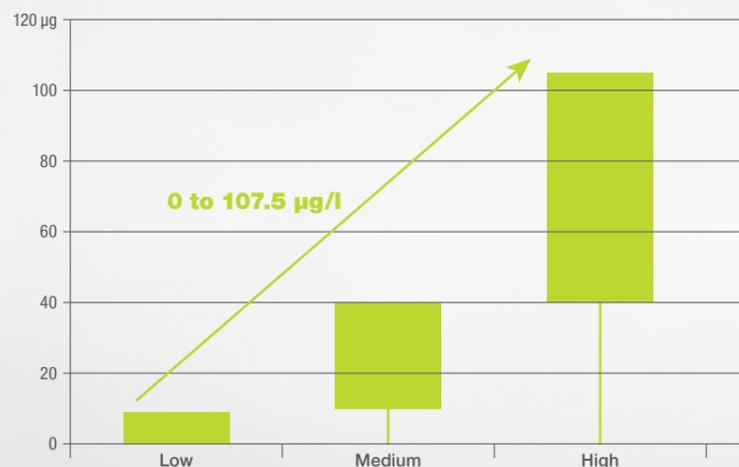


Sauvignon blanc, France, 2014

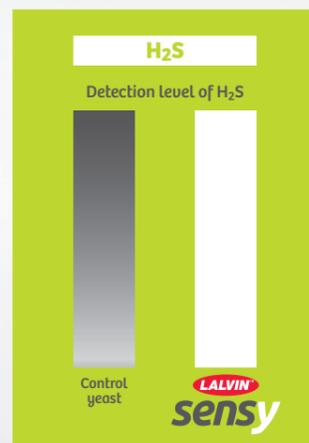
Lalvin Sensy is more open, whereas the control shows some reductive notes. Less perception of vegetative characters.



Natural variability of wine yeast to produce H₂S
Seung Park, UC Davis, Viticulture and Enology Department (Sept. 2003 - Aug. 2004)
Genetic variation among yeast is an important factor that affects H₂S production during fermentation



Range of production among 50 wine yeasts: The levels of H₂S were ranged from none to 107.8 µg. Such ranges were arbitrary divided into three groups depending on the total amount of H₂S produced from a 350 mL juice. The high producers (>40 µg). The medium producers (40-10 µg). Rest of the yeasts produced less than 10 µg or none was produced.



Asset No more masking of the varietal aromas

Lalvin Sensy has been characterized and selected for its very low capacity to produce H₂S, SO₂ and acetaldehyde, with the security to complete alcoholic fermentation especially in winemaking conditions to obtain varietal aromatic white wine. An advantage to fully leave expression of aroma from white quality grapes.

Lalvin Sensy combines robustness characteristics adapted to white winemaking fermentations conditions: Low NTU, Low temperature resistance, low VA production.

Lalvin Sensy helps to lower the uses of SO₂ during winemaking.

A few facts The consumers are looking for wines with clear aromas and less reduction.

Regularity of aromatic wine profile, no sulphur off-flavor, low volatile acidity are important factors to consider in wine quality for the consumers.